babycakes™
cupcake maker

Model # CC-22 Instruction Manual

For more information, visit us online at www.thebabycakesshop.com

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. Do not touch hot surfaces. Use any handles or knobs. Parts become hot during use.
3. To protect against electrical shock, do not place cord, plug or appliance in water or other liquid.
4. This appliance should not be used by children. Close supervision is necessary when any appliance is operated near children.
5. Do not leave appliance unattended while in use.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning and putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Do not use the appliance for other than its intended use.
14. To disconnect remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

OPERATING INSTRUCTIONS

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATIONS

1. Nonstick Cooking Surface
2. Power and Ready Lights
3. Locking Lid Latch

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

CORD PLUG

A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undue stress on the cord where it enters the appliance and cause it to fray and break.

Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:

1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance, and

2) The cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

ACCESSORIES

ICING BAG

Designed for bakers and enthusiasts, the 10” icing bag is lightweight, strong and flexible. For additional decorating styles, use the two-piece coupler to easily change decorating tips.

DECORATING TIPS

Use the four stainless steel decorating tips to create endless cupcake designs and decorations. The following tips are included:

No. 2 Writing Tip | No. 26 Star | No. 61 Petal | No. 66 Leaf

PIE CRUST TOOL

Easily bake a tartlet or a pie. The crust cutter creates a custom sized pie crust and the forming tool precisely molds the crust to the shape of the non-stick cooking reservoirs. To prepare a pie crust see the instructions on page 6.

PAPER BAKING CUPS

Cupcakes can be baked directly in the non-stick cooking reservoirs, but with the paper baking cups serving and clean up is even easier. Use paper baking cups whenever baking brownie bites or mini cheesecakes. Additional paper baking cups can be ordered online at www.thebabycakesshop.com

BEFORE USING

1. Carefully unpack the cupcake maker and all parts. Remove all packaging materials, including any stickers or labels.
2. Clean the interior and exterior surfaces of the cupcake maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE CUPCAKE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. Position the cupcake maker on a dry, level, heat-resistant surface.
4. It is recommended to operate this appliance on a separate outlet and circuit from other appliances to avoid overloading the circuit.

HOW TO USE

1. Position the cupcake maker on a dry, level, heat-resistant surface.
2. Release the lid latch and lift the lid to the open position.
3. If not using paper cupcake liners, to maintain the quality of the nonstick it is recommended to periodically coat the nonstick surface with a small amount of vegetable oil. This can be done with a paper towel or with a nonstick oil spray. Wipe off any excess oil.
4. Plug the power cord into a 120V outlet, preferably on a separate outlet from other appliances to prevent the circuit from being overloaded.
5. Lower the lid to the closed position and allow the cupcake maker to preheat for a minimum of 3 minutes. The red POWER light will be illuminated.
   TIP: Prepare ingredients while the cupcake maker is preheating.
6. When the cupcake maker has preheated to the proper cooking temperature, the green READY light will illuminate.
7. Open the top lid using an oven mitt or pot holder to avoid making contact with hot surfaces.
   CAUTION: Surfaces of the cupcake maker are hot. To avoid accidental burns or contact with the hot surfaces or steam being released while cooking, always open and close the lid of the cupcake maker using an oven mitt or pot holder.
8. If baking cupcakes, brownie bites or mini cheesecakes, place a paper baking cup in each cooking reservoir. Additional paper baking cups may be purchased online at www.thebabycakesshop.com
   NOTE: For brownie bites or mini cheesecakes, a paper baking cup MUST be used, since they are delicate and VERY HOT.
9. Fill each cooking reservoir with approximately 2 tablespoons of batter. Be careful not to overfill the cooking reservoirs as the batter will expand during the cooking process.
   TIP: To easily fill the cooking reservoirs, use a disposable pastry bag or a zip-top plastic food storage bag with the corner clipped.
10. Lower the lid using an oven mitt or pot holder. Press down slightly so the lid latch is secured.
11. Actual cooking time will vary depending on ingredients and type of cupcakes or treats being prepared. A general guideline is 5 to 8 minutes of cooking time per batch or cupcakes or muffins and 10 to 12 minutes of cooking time per batch of scones, tartlets or empanadas.
12. With oven mitts or a pot holder, release the lid latch and open the cupcake maker lid.
13. Remove the cupcakes using caution not to scratch or damage the nonstick surface. Use a wooden or other heat-resistant non-metallic utensil.
14. When finished cooking, remove plug from wall outlet and allow the appliance to cool before moving, cleaning or storing.

PREPARING PIE CRUSTS

Use prepared pie crusts, packaged mixes for pie crusts or your own favorite pastry recipe.

Allow refrigerated pie crusts to soften or come to room temperature as package directs. Roll out as for a pie or unfold crust as directed.

- One 9-inch pie crust can be cut with the larger side of the pie crust tool to make 8 bottom crusts, that can be shaped and formed in the cooking reservoirs using the forming tool.
- Use two 9-inch pie crusts to make 8 mini pies, empanadas or other treats. Use the larger side of the pie crust tool to make 8 bottom crusts and the smaller side of the pie crust to make the top crusts.

Always place pie crusts in a cold cupcake maker—do not preheat. If making more than one batch of pies, allow the appliance to cool for 5 to 6 minutes between batches. This allows the bottom crust to properly form to the cooking reservoir.

For a 2-crust pie, shape bottom crust into cupcake maker, fill and then place top crust on pie. Use the smaller side of the crust cutting tool to cut away excess dough. Bake about 12 to 18 minutes or until filling is done and crust is browned. For best results, select thicker pie fillings and do not over fill pies – usually about 2 to 3 tablespoons of filling is perfect.

For a 1-crust filled pie (or crust cups), shape bottom crust into cupcake maker. Bake about 10 minutes or until crust is browned. Remove, cool and fill.

Use large side of crust cutter to cut bottom crust

Mold bottom crust into cupcake maker with forming tool

Use small side of crust cutter to cut top crust

Place top crust over fillings and use small side of crust cutter to cut away excess dough

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself.

1. Before cleaning, unplug from outlet and allow to cool.
2. Clean the interior and exterior surfaces of the cupcake maker with a damp cloth or sponge. Wipe dry with a soft cloth. **NEVER IMMERSE THE CUPCAKE MAKER OR CORD IN WATER OR ANY OTHER LIQUID.**
3. To remove batter baked onto the cooking surface, pour a small amount of cooking oil onto the hardened batter. After 5 minutes, wipe with a paper towel or dry cloth. A clean kitchen brush or even a toothbrush works well to remove stubborn batter.
4. NEVER USE ABRASIVE CLEANERS OR SCOURING PADS TO CLEAN THE CUPCAKE MAKER, AS THOSE MAY DAMAGE THE SURFACES.

To store, be sure all parts are clean and dry. Store appliance in its box or in a clean, dry place. Never store it while it is hot or wet. Never wrap cord tightly around the appliance; keep it loosely coiled or use the cord wrap on the bottom of the cupcake maker.

CUPCAKE MAKER TIPS AND SUGGESTIONS

BAKING TIPS

- The cupcake maker does not have to be preheated for cupcakes. Just spoon the batter into the baking reservoirs and bake. However, it works just as well to spoon the batter into a hot cupcake maker. This makes it easy to do several batches of cupcakes or muffins in succession. Use caution as the cupcake maker is hot.

- Always begin with a cold cupcake maker when baking pies, quiches and other recipes that require shaping or pressing pie crust or pastry into the cups.

- Most cupcakes bake in 5 to 8 minutes. To determine if cupcakes are done, insert a toothpick into the center of the cupcake; if it comes out clean the cupcakes are done.

- Cupcakes or muffins are very fragile and hot when just baked. Carefully remove them from the cupcake maker and place on a wire rack to cool. Use a non-metallic heat-resistant tool. Allow the cupcakes or muffins to stand about 5 minutes before serving, even if you wish to serve warm muffins.

- Use paper baking cups if desired when baking cupcakes and muffins. They make removing and serving cupcakes and muffins easy. **Paper baking cups are required for brownies and cheesecake as the baked brownies or cheesecakes are so hot and delicate and must cool some before they are firm enough to hold their shape.** Do not use paper baking cups for pies and tartlets. Additional paper baking cups may be purchased online at www.thebabycakesshop.com

- Use the piping bag to decorate cupcakes. Or use a disposable pastry bag or zip-top food storage bag to decorate or easily fill the cooking reservoirs of the cupcake maker. Fill the bag with the prepared batter and clip one of the corners off the bag. Squeeze gently to push batter from the corner of the bag.

DECORATING TIPS

- Make a variety of cupcake flavors and various frostings. Let family or guests select their favorite flavor and decorate as they prefer.

- Leave cupcakes unfrosted for easy packing in a lunch box or when traveling in the car.

- Split cupcakes or muffins horizontally and fill with frosting, jam, preserves, lemon curd or cream cheese.

- Tint frostings into complimentary colors, holiday colors, the colors of a team or sports mascot or just your favorite. Frost cupcakes with one color or frost some cupcakes in different colors and group them on serving platters.

- Use the tip of a knife or offset spatula to spread the frosting, or fill a decorating bag and pipe the frosting. For a quick, easy, yet very decorative frosting, fit the decorating bag with No. 26 star tip and make a large star on top of each cupcake.

- Drizzle swirls of melted dark chocolate over a white frosted cupcake (or melted white chocolate over dark chocolate frosted cupcakes.)

CANDY TOPPINGS AND ADDITIONS

Sprinkle tops of frosted cupcakes with sprinkles. Other candy toppings might include:

- Crushed peppermint
- Candy-coated chocolates
- Mini chocolate chips
- Jelly Beans
- Candy Corn
- Conversation hearts
- Gummy or Jelly candies
- Chocolate stars
- Decorating or dusting sugar
- Toasted chopped nuts
- Toasted coconut

Cake decorating shops or craft stores sell many cupcake picks or premade sugar decorations that are fun, colorful, easy and perfect for a variety of themes.

FONDANT

Roll packaged, prepared fondant on a board lightly coated with cornstarch. Cut fondant into rounds to cover the cupcakes or be creative and cut a variety of shapes using small cookie cutters. For example:

- Cut flower petals, or a flower by cutting a ruffled round. Add green stems or leaves, as desired.
- Frost cupcakes pink or blue. Cut fondant in the shape of tiny feet or baby bottles and arrange on top of cupcakes for a baby shower.
- Cut fondant with small alphabet cutters to decorate with initials, names or holiday greetings.
- Cut tiny triangles from dark colored fondant and arrange as a Jack-o'-lantern face.

TIERS, ARRANGEMENTS AND DISPLAYS

Arrange cupcakes on a cake pedestal. Better yet, stack two cake pedestals and fill each with cupcakes. If you don't have a cake pedestal, place a serving plate on a small bowl, a tin or a box to make height.

Frosted cupcakes are fun to arrange into a special shape or display. For example:

- Line 16 cupcakes, all frosted in pink, in a wavy line to resemble a caterpillar. Use small strips of licorice as legs and antenna. Add small candy eyes.
- Arrange 16 cupcakes in a rectangle to resemble a flag. Frost in red, white or blue, as needed to create a flag. Cover those in blue with star-shaped sprinkles for the stars.
- Arrange 14 to 16 cupcakes to make a bumble bee or butterfly. Set four cupcakes in a straight row for the body and arrange four or five cupcakes on each side as wing. Frost with yellow with black accents for a bee or frost with pink for a butterfly.

CONVENIENT MIXES

MUFFIN MIXES
Prepare muffin mixes according to package directions. Spoon into cups and bake 4 to 6 minutes. Smaller mixes, (pouches approximately 8.5 ounces) will make about 8 mini-muffins in the cupcake maker.

DROP, CHEESE FLAVORED BISCUIT MIXES
Prepare (7.75 ounce) package mix according to package directions for drop biscuits. Spoon about 1 tablespoon batter into each cup (about ½ full) and bake 4 to 5 minutes. One (7.75 ounce) package makes 20 bite-size biscuits.

TOAST CUPS
Trim crusts from white bread and flatten each slice with a rolling pin. Cut into circles using the bottom crust side (larger) pie crust cutter. Shape each bread circle into a cup. Brush with melted butter if desired. Bake until crisp and golden brown, about 7 minutes. Remove and cool. Fill as desired. As an appetizer, toast cups are great filled with chicken or tuna salad, hot, cooked chili, prepared sloppy Joe filling or other favorites. For a brunch, fill with cooked scrambled eggs.

CUPCAKE AND TREAT RECIPES

Cake Mix

Prepare your favorite cake mix according to package directions. Fill each cup with about 2 tablespoons batter. Bake in cupcake maker about 5 to 6 minutes or until toothpick inserted in center comes out clean.

One (18.25 ounce) cake mix makes about 44 to 48 cupcakes

One-Half Cake Mix

Ingredients:

- 2 cups dry cake mix
- ½ cup plus 2 tablespoons water
- ¼ cup vegetable oil
- 2 eggs

Directions:

1. Prepare cake mix using the above ingredients, beating according to package directions.
2. Fill each cooking reservoir with about 2 tablespoons of batter.
3. Bake about 5 to 6 minutes or until a toothpick inserted into center comes out clean.

Makes about 22 to 24 cupcakes

Tip: Seal remaining mix in a plastic food bag and place back in the box so you will know the flavor of the remaining mix.

Chocolate Cupcakes

Ingredients:

- 1 ounce (1 square) unsweetened chocolate
- ¼ cup butter, softened
- ½ cup sugar
- ⅓ cup brown sugar
- 2 eggs
- 1 cup plus 2 tablespoons all-purpose flour
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 3 tablespoons unsweetened cocoa
- ½ cup plus 2 tablespoons buttermilk
- ½ teaspoon vanilla

Directions:

1. Melt chocolate in microwave according to package directions; let cool to room temperature.
2. Beat together butter, sugar and brown sugar until creamy. Add eggs, one at a time, beating well after each addition. Stir in the cooled chocolate.
3. In separate bowl, stir together flour, baking soda, baking powder, salt and cocoa. In another bowl, stir together buttermilk and vanilla.
4. Add a quarter of the flour mixture to the egg and sugar mixture and blend. Add one third of the buttermilk and blend. Continue adding flour and buttermilk, ending with flour. Do not over beat.
5. Fill each cooking reservoir with about 2 tablespoons of batter.
6. Bake about 7 to 10 minutes or until a toothpick inserted into center comes out clean.

Makes about 2 dozen cupcakes

Vanilla Cupcakes

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- Dash salt
- ⅓ cup butter, softened
- ¾ cup sugar
- ¼ cup sour cream
- 3 egg whites
- ⅓ cup milk
- 2 teaspoons vanilla

Directions:

1. Combine flour, baking powder and salt. Set aside.
2. Beat together butter and sugar until creamy. Beat in sour cream. Add egg whites and beat 2 minutes at high speed, scraping bowl occasionally.
3. Add half of flour and beat at low speed until blended. Add milk and blend well. Add remaining flour and beat at low speed until blended. Stir in vanilla.
4. Fill each cooking reservoir with about 2 tablespoons of batter.
5. Bake about 5 to 6 minutes or until a toothpick inserted into center comes out clean.

Makes about 16 cupcakes

Tip: For fun confetti party cupcakes, stir in 3 tablespoons confetti sprinkles with vanilla. Bake as directed.

Strawberry Cupcakes

Ingredients:

- 1 package (9 ounces) white cake mix
- 1 egg white
- ½ cup frozen halved strawberries in syrup, thawed

Directions:

1. Prepare cake mix according to package directions, omitting water and substituting strawberries. Mix with mixer for 2 minutes.
2. Fill each cooking reservoir with about 2 tablespoons of batter.
3. Bake about 6 to 8 minutes or until a toothpick inserted into center comes out clean.

Makes about 2 dozen cupcakes

Tip: Frost with strawberry frosting recipe on page 17.

Tip: This recipe for cupcakes and the frosting will use 1 package (10 ounces) of frozen halved strawberries in syrup. You will need only ¾ of the package. Use leftover strawberries for smoothies or ice cream topping.

After School Applesauce Cupcakes

Ingredients:

- 1 cup all-purpose flour
- ⅔ cup packed brown sugar
- 1 teaspoon cinnamon
- ½ teaspoon baking soda
- ¼ teaspoon baking powder
- ¼ teaspoon salt
- 1 container (4 oz) or ½ cup applesauce
- 2 tablespoons vegetable oil
- 2 tablespoons water
- 1½ teaspoons cider vinegar
- ⅓ cup chopped pecans, toasted

Directions:

1. Stir together flour, brown sugar, cinnamon, baking soda, baking powder and salt.
2. Combine applesauce, oil, water and vinegar. Blend liquid ingredients into flour mixture.
3. Stir in pecans.
4. Fill each cooking reservoir with about 2 tablespoons of batter.
5. Bake about 5 to 7 minutes or until a toothpick inserted into center comes out clean.

Makes about 16 cupcakes

Tip: To toast pecans, preheat oven to 375°F. Spread pecans in a single layer in a baking pan. Bake 5 to 7 minutes or until golden. Toasting pecans or any nut intensifies the flavor so they "pop" more when baked into cupcakes, cakes and other baked treats.

Gingerbread Cupcakes

Ingredients:

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground ginger
- ½ teaspoon baking soda
- ½ teaspoon cinnamon
- ¼ teaspoon ground cloves
- ⅛ teaspoon salt
- ¼ cup butter
- ¼ cup brown sugar
- 2 tablespoons light corn syrup
- 2 tablespoons molasses
- ⅓ cup milk
- 1 egg, lightly beaten

Directions:

1. Combine flour, baking powder, ginger, baking soda, cinnamon, cloves and salt in a mixing bowl. Set aside.
2. Combine butter, brown sugar, corn syrup and molasses in small saucepan. Heat over low heat, stirring occasionally, until melted and sugar has dissolved.
3. Pour melted mixture over flour. Add milk and egg and stir until blended.
4. Fill each cooking reservoir with about 2 tablespoons of batter.
5. Bake about 5 to 7 minutes or until a toothpick inserted into center comes out clean.

Makes about 16 cupcakes

Tip: Gingerbread cupcakes taste great with lemon frosting. *See page 16 for recipe.*

Red Velvet Cupcakes

Ingredients:

- 1 cup all-purpose flour
- 1 tablespoon unsweetened cocoa
- ¼ teaspoon baking powder
- ¼ teaspoon baking soda
- Dash salt
- ¼ cup butter, softened
- ⅔ cup sugar
- 2 eggs
- ½ cup sour cream
- 1½ teaspoons red food coloring
- 1 teaspoon vanilla

Directions:

1. Combine flour, cocoa, baking soda, baking powder and salt. Set aside.
2. Beat together butter and sugar until creamy. Beat in eggs until blended. Beat in sour cream.
3. Blend in dry ingredients. Blend in red food coloring and vanilla.
4. Fill each cooking reservoir with about 2 tablespoons of batter.
5. Bake about 6 to 7 minutes or until a toothpick inserted into center comes out clean.

Makes about 16 cupcakes

Tip: Red Velvet cupcakes taste great with cream cheese frosting. *See page 16 for recipe.*

Mini Strawberry Cheesecakes

Ingredients:

- 1 package (8 oz.) cream cheese, softened
- ¼ cup sugar
- 1 egg
- ½ teaspoon vanilla
- 16 vanilla wafers
- 3 tablespoons seedless strawberry preserves
- 8 fresh strawberries, stemmed and halved

Directions:

1. Beat cream cheese until smooth. Add sugar, egg and vanilla and beat until smooth.
2. Place a paper baking cup in each cooking reservoir. Place a vanilla wafer in the bottom of each paper baking cup.
3. Spoon about 2 tablespoons of cream cheese mixture into each paper baking cup over the vanilla wafer. Bake about 6 to 7 minutes or until softly set.
4. Carefully remove each cheesecake and place on a rack to cool. Repeat with remaining vanilla wafers and cream cheese filling.
5. Cover and refrigerate baked cheesecakes overnight or several hours until well chilled.
6. Just before serving, garnish each cheesecake with ½ teaspoon preserves and top with a strawberry half. Melt remaining strawberry preserves and spoon a little of the warm preserves over each strawberry to glaze it.

Makes 16 mini cheesecakes

Tip: Always use paper baking cups when baking mini cheesecakes.

Brownie Bites

Ingredients:

- 1 package (17.6 ounces) brownie mix
- Ingredients listed on package for cake brownies
- Chocolate glaze or coconut pecan frosting (see recipes)

Directions:

1. Prepare brownie mix as directed on package for cake brownies.
2. Place a paper baking cup in each cooking reservoir.
3. Fill each paper baking cup with about 2 tablespoons of batter.
4. Bake about 11 to 12 minutes or until brownies are set.
5. Carefully remove brownie bites from cupcake maker as they will be extremely hot. Allow to cool completely. Frost with chocolate glaze or coconut pecan frosting.

Makes 16 to 18 brownie bites

Tip: Always use paper baking cups when baking brownie bites.

FROSTING RECIPES

Rich Vanilla Frosting

Ingredients:

- ½ cup butter, softened
- 3 cups confectioners' sugar
- 3 tablespoons milk
- ½ teaspoon vanilla

Directions:

1. Beat butter until creamy. Add confectioners' sugar and milk and beat until creamy. Beat in vanilla.
2. Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.

Makes about 1¾ cup frosting - enough to frost 12 to 16 cupcakes

Tip: For fun, tint frosting to desired color by adding drops of liquid food coloring. For a more intense color, use paste food colors.

Tip: For more decadent cupcakes, or to achieve a "bake shop look", bakeries will often generously pipe frosting onto cupcakes. This frosting recipe may be doubled if desired.

Creamy Chocolate Frosting

Ingredients:

- 3 tablespoons butter, melted
- ¼ cup unsweetened cocoa
- 2 cups confectioners' sugar
- 2 tablespoons milk
- ¼ teaspoon vanilla

Directions:

1. Combine melted butter and cocoa in a mixing bowl.
2. Beat in confectioners' sugar and milk. Beat in vanilla.
3. Beat in an additional 1 to 2 teaspoons milk if a thinner frosting is desired.

Makes about 1 cup frosting - enough to frost 8 cupcakes

Tip: This frosting recipe may be doubled if desired.

Cream Cheese Frosting

Ingredients:

- 1 package (3 oz.) cream cheese, softened
- ¼ cup butter, softened
- 2¼ cups confectioners' sugar
- ½ teaspoon vanilla

Directions:

- Beat all ingredients together until smooth. Frost each cupcake.

Makes about 2 cups frosting - enough to frost 16 cupcakes

Tip: This frosting recipe may be doubled if desired.

Lemon Frosting

Ingredients:

- ¼ cup butter, softened
- 2½ cups confectioners' sugar
- 2 teaspoons grated lemon zest
- 2½ tablespoons lemon juice

Directions:

1. Beat all ingredients together until smooth.
2. Beat in an additional 1 to 2 teaspoons lemon juice if a thinner frosting is desired.

Makes about 2 cups frosting - enough to frost 16 cupcakes

Tip: This frosting recipe may be doubled if desired.

Strawberry Frosting

Ingredients:

- ¼ cup butter or margarine, softened
- ¼ cup frozen halved strawberries in syrup, thawed
- 2½ cups confectioners' sugar

Directions:

1. Combine all ingredients in mixing bowl and beat until smooth and creamy.
2. If necessary to reach a good spreading consistency, add a little additional confectioners' sugar.

Makes about 2 cups frosting - enough to frost 16 cupcakes

Tip: This frosting recipe may be doubled if desired.

Coconut Pecan Frosting

Ingredients:

- ⅔ cup sugar
- ⅔ cup evaporated milk
- ⅓ cup butter
- 2 egg yolks
- ⅓ cup chopped pecans, toasted
- ¾ cup shredded sweetened coconut
- ½ teaspoon vanilla

Directions:

1. Combine sugar, milk and butter in a saucepan. Cook over medium heat, stirring constantly, until mixture comes to a boil.
2. Lightly beat egg yolks. Stir a small amount of hot liquid into egg yolks, then stir all of egg yolk mixture into hot mixture in the saucepan. Cook, stirring constantly, until mixture boils. Cook 1 additional minute after boil, stirring continually.
3. Remove from heat and stir in pecans coconut and vanilla. Cool to spreading consistency and spoon about 2 tablespoons of frosting over each cupcake.

Makes about ¾ cups frosting - enough to frost 16 to 18 cupcakes

Tip: To toast pecans, preheat oven to 375°F. Spread pecans in a single layer in a baking pan. Bake 5 to 7 minutes or until golden.

Chocolate Glaze

Ingredients:

- ½ cup semisweet chocolate chips
- 2 tablespoons butter
- 1 tablespoon light corn syrup

Directions:

1. Combine chocolate chips and butter in 4-cup glass measuring cup.
2. Cook in microwave on HIGH power (100%) for 1 minute. Stir and continue to microwave on HIGH for 30 to 60 seconds or until melted.
3. Stir in corn syrup.
4. Spoon 1 teaspoon glaze over each cupcake or brownie bite.

Makes about ⅓ cup glaze - enough to glaze 16 cupcakes

PIE RECIPES

Pecan Pie Tartlets

Ingredients:

- 1 prepared, uncooked (9-inch) pie crust
- 1 tablespoon butter, melted
- ¼ cup brown sugar
- 2 tablespoons dark corn syrup
- ¼ teaspoon salt
- 1 egg
- ¾ cup chopped pecans
- Whipped cream (optional)

Directions:

1. Using the larger side of the pie crust cutter, cut 8 circles from the pie crust to form the pie shell. Press 1 circle into each cooking reservoir using the crust forming tool.
2. Whisk together the butter, brown sugar, dark corn syrup, salt and egg. Stir in pecans.
3. Spoon 2 tablespoons of the mixture into each crust cup.
4. Bake about 10 to 12 minutes until crust is browned. Remove and allow each pie to cool. Serve with a dollop of whipped cream, if desired.

Makes 8 tartlets

Tip: Use a premade pastry from the refrigerated section of the grocery store. One 15-ounce package has 2 premade crusts. Allow the crust to come to room temperature or soften following the instructions on the package.

Chocolate Cream Pie Tartlets

Ingredients:

- 1 prepared, uncooked (9-inch) pie crust
- 1 cup prepared chocolate pudding
- ¾ cup frozen whipped topping, thawed
- Chocolate sprinkles

Directions:

1. Using the larger side of the pie crust cutter, cut 8 circles from the pie crust to form the pie shell. Press 1 circle into each cooking reservoir using the crust forming tool.
2. Bake about 10 minutes or until crust is browned. Remove and allow each pie to cool.
3. Fill each crust with about 2 tablespoons of chocolate pudding. Dollop each with a heaping tablespoon of whipped topping. Garnish with chocolate sprinkles.

Makes 8 tartlets

Tip: Make a variety of pie tartlets in your favorite flavor. For example, fill baked pie shells with prepared pudding. Use fillings from a mix, a can or your favorite recipe - chocolate, vanilla, coconut, butterscotch, lemon curd or any other flavor. For a banana pudding pie tartlet, layer a sliced banana with banana cream or vanilla pudding in a baked pie shell. For a chocolate peanut butter tartlet, place about 1 teaspoon of peanut butter into each baked pie shell then top with chocolate pudding and whipped topping. For an ice cream tartlet, fill baked pie shells with ice cream and freeze, then dollop with whipped topping prior to serving.

Strawberry Tartlets

Ingredients:

- 1 prepared, uncooked (9-inch) pie crust
- 1 to 1½ cup sliced fresh strawberries
- 3 tablespoons strawberry preserves
- 1 cup sweetened whipped cream or frozen whipped topping, thawed

Directions:

1. Using the larger side of the pie crust cutter, cut 8 circles from the pie crust to form the pie shell. Press 1 circle into each cooking reservoir using the crust forming tool.
2. Bake about 10 minutes or until crust is browned. Remove and allow each pie to cool.
3. Fill each baked pie crust with fresh sliced strawberries.
4. Place strawberry preserves in microwave safe bowl or cup. Microwave on HIGH power (100%) for 30 seconds, or until melted, stirring midway through. Using a pastry brush, brush the tops of the strawberries in each pie shell.
5. Generously dollop with whipped cream or whipped topping.

Makes 8 tartlets

MUFFINS AND SCONES

Almond Poppy Seed Muffins

Ingredients:

- ⅓ cup milk
- 1 egg
- ½ teaspoon vanilla
- ½ teaspoon almond extract
- ¼ cup plus 1 tablespoon canola or vegetable oil
- ¾ cup all-purpose flour
- ½ cup plus 2 tablespoons sugar
- ½ teaspoon baking powder
- ¼ teaspoon salt
- 1 teaspoon poppy seeds

Directions:

1. Place all ingredients except poppy seeds in medium mixing bowl in order listed. Using an electric mixer, beat for 2 minutes. Stir in poppy seeds.
2. Fill each cooking reservoir with about 2 tablespoons of batter.
3. Bake about 6 to 9 minutes or until a toothpick inserted into center comes out clean.

Makes 18 muffins

Blueberry Muffins

Ingredients:

- 3 tablespoons butter, softened
- 6 tablespoons sugar
- 1 egg
- 3 tablespoons milk
- ⅔ cup all-purpose flour
- ½ teaspoon baking powder
- Dash salt
- ½ teaspoon cinnamon (optional)
- ⅓ cup small blueberries

Directions:

1. Beat together butter and sugar until creamy. Beat in egg. Stir in milk.
2. Combine dry ingredients. Add dry ingredients to mixture and blend just until combined. Stir in blueberries.
3. Fill each cooking reservoir with about 2 tablespoons of batter.
4. Bake about 7 to 8 minutes or until a toothpick inserted into center comes out clean.

Makes 8 muffins

Cheese and Jalapeno Corn Muffins

Ingredients:

- 1 package (8.5 oz.) corn muffin mix
- 1 jalapeno pepper, seeded and minced
- 1 egg
- ⅓ cup milk
- ⅓ cup sour cream
- ½ cup shredded Cheddar cheese

Directions:

1. Combine dry corn muffin mix with all ingredients. Stir until blended.
2. Fill each cooking reservoir with about 2 tablespoons of batter.
3. Bake about 5 minutes or until a toothpick inserted into center comes out clean.

Makes 16 muffins

Scones

Ingredients:

- 1 cup all-purpose flour
- 1 tablespoon sugar
- ½ to ⅔ cup heavy or whipping cream

Directions:

1. Stir flour and sugar together in medium bowl. Add cream until dough forms a ball. Turn dough out onto surface dusted with additional flour. Fold dough in half about 5 to 7 times to knead (do not overwork dough or it will become tough).
2. Gently roll to ½ inch thick. Cut dough into circles using 2 inch round cookie cutter.
3. Place 1 circle in each cooking reservoir.
4. Bake about 9 to 11 minutes or until brown and done.

Makes 8 to 10 scones

Tip: If desired, gently fold in 2 tablespoons currants after adding cream. Proceed as directed.

APPETIZERS

Spicy Cornbread Ham Appetizers

Ingredients:

- 16 baked Cheese and Jalapeno Corn Muffins (see recipe on page 20)
- 3 tablespoons whipped cream cheese, softened
- 4 teaspoons jalapeno jelly
- 4 slices fully cooked deli ham

Directions:

1. Prepare corn muffins as directed on page 20 and allow muffins to cool.
2. Split each muffin in half horizontally. Top bottom half of each muffin with ½ teaspoon cream cheese, spreading very gently. Top cream cheese with ¼ teaspoon jalapeno jelly.
3. Cut each ham slice into quarters and place 1 piece of ham on each muffin; folding ham to fit as necessary. Top with remaining muffin half.

Makes 16 appetizers

Spinach-Bacon Mini Quiche

Ingredients:

- 1 prepared, uncooked (9-inch) pie crust
- 2 slices bacon
- 3 tablespoons chopped onion
- 1 clove garlic, minced
- ½ cup frozen, chopped spinach; thawed, well-drained and squeezed until dry
- 1 egg
- ⅓ cup half and half
- Salt and pepper, to taste
- 3 to 4 drops hot pepper sauce
- ⅓ cup shredded Swiss cheese

Directions:

1. Using the larger side of the pie crust cutter, cut 8 circles from the pie crust to form the pie shell. Press 1 circle into each cooking reservoir using the crust forming tool.
2. Cook bacon in skillet over medium-low heat until bacon is crisp. Remove bacon and drain, reserving 1 tablespoon drippings.
3. Return 1 tablespoon bacon drippings to skillet. Add onion and garlic and cook 4 to 5 minutes, stirring occasionally, until onion is tender. Remove from heat and stir spinach into onion mixture.
4. Whisk together egg and half and half in a medium mixing bowl. Stir in onion-spinach mixture. Crumble bacon and add to mixture. Stir in salt, pepper, hot pepper sauce and cheese.
5. Fill each crust with about 2 tablespoons of filling.
6. Bake about 9 to 10 minutes or until knife inserted into center comes out clean.

Makes 8 appetizers

Tip: For ease, purchase frozen, chopped spinach in a bag so you can easily measure out the needed amount. Seal and return the bag to the freezer for use next time.

Mushroom Bites

Ingredients:

- 2 cups herb seasoned stuffing mix
- 2 tablespoons butter or margarine
- 1½ cups coarsely chopped button mushrooms
- 2 green onions (white and green part), chopped
- 1 egg, lightly beaten
- ½ cup heavy or whipping cream
- 1 cup shredded Cheddar cheese
- 1½ teaspoons fresh thyme leaves

Directions:

1. Place stuffing in mixing bowl. Set aside.
2. Melt butter in medium skillet over medium-high heat. Add mushrooms and green onion and cook for 4 to 5 minutes, stirring frequently. Pour over stuffing mix.
3. Add remaining ingredients to mushroom mixture and stir well to combine.
4. Fill each cooking reservoir with a heaping 2 tablespoons of mixture.
5. Bake about 5 to 6 minutes.

Makes 16 appetizer servings

Quick and Easy Beef Empanadas

Ingredients:

- ¼ pound ground beef
- ¼ cup finely chopped onion
- 1 clove garlic, minced
- 1½ teaspoons chili powder
- ¼ teaspoon ground cumin
- Salt and pepper, to taste
- ⅓ cup salsa
- 1 prepared, uncooked (9-inch) pie crust
- ⅓ cup Co-Jack or Cheddar cheese

Directions:

1. Cook ground beef, onion and garlic together in a skillet over medium heat, stirring to crumble beef. Cook until beef is browned and onion is tender. Drain. Stir in chili powder, cumin, salt and pepper and salsa.
2. Using the larger side of the pie crust cutter, cut 8 circles from the pie crust to form the pie shell. Press 1 circle into each cooking reservoir using the crust forming tool.
3. Using the smaller side of the pie crust cutter, cut 8 circles from the pie crust to form the top crust. Set the 8 small top crusts aside.
4. Spoon about 2 tablespoons of beef filling into each crust cup.
5. Spoon about 2 teaspoons of cheese over the beef in each cup.
6. Top each empanada with one of the smaller circles of pie crust. Use the smaller side of the crust tool to cut away any excess crust.
7. Plug in the appliance and bake 12 to 14 minutes or until top crust is browned.

Makes 8 appetizers

Tip: When baking any appetizer or snack with a pie crust, make sure the BABYCAKES appliance is at room temperature to help properly form the crust in each cooking reservoir. If baking a second batch, allow the appliance to cool for about 5 minutes before starting the second batch.

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